

मंथन

Manthan

MAYFAIR

01

Gali Ka Khaana

Ram Laddoo 8

YELLOW LENTILS, DATES,
RADDISH



Pyaz Kachori 10

ROSCOFF ONION, MINT, TAMARIND, SPROUTS



ArtichokeKi Tikki 9

WHITE TURMERIC, CUMIN, STRAWBERRY

Jackfruit Uthappam 12

RICE LENTIL PANCAKE,
SOUTHERN SPICE, CHUTNEY

Vegetable Rolls 10

SEASONAL GREENS, JAFFNA SPICE,
GARLIC

Paneer Paratha 9

HOME-CHURNED BUTTER,
PICKLE

Samosa Chaat 10

SOYA YOGHURT, POMEGRANATE,
WHEAT CRISP



Ghati Masala Prawns 12

SESAME, PEANUT, COCONUT,
CHILLI



Cafreal Machhi 14

SEA BASS, GOAN SPICE,
BURNT TOMATO



Chicken Buttermilk 12

PINK PEPPERCORN, GINGER,
CURRY LEAF

Kerala Beef 10

PANCAKE, COCONUT,
BANANA SHALLOTS



Shami Kebab 12

GOAT, BONE MARROW SAUCE,
BLACK CARDAMON, PARATHA

02

Rassedaar



Ossu Buco 18

LAMB, CURRY LEAF, JAFFNA SPICES



Chicken Tikka Masala 16

BONELESS THIGH, FENUGREEK, TOMATO

Fish Curry 16

TAMARIND, MATHANIA CHILLI, CURRY LEAF

Paneer Makhani 16

VINE TOMATO, GARLIC, KASHMIRI CHILLI

Egg Curry 12

BURFORD BROWN EGG, FENUGREEK,
STONE FUNGUS



Aubergine Moilee 12

COCONUT, SHALLOTS, CHERRY TOMATO

03

Chatpata Chops & Tikka

Tandoori Phool 12

BEETROOT, YOGHURT, GRAM FLOUR

Paneer Tikka 14

RAW MANGO, CORN CHAAT, MINT



Malai Jheenga 18

WILD TIGER PRAWN, QUINOA, MINT

Achari Chicken 14

MUSTARD, KASHMIRI CHILLI,
FENUGREEK



Lamb Chops 22

INDIAN ONION, ROYAL CUMIN, MINT

04

Saag Paneer 8

Aloo Gobhi 8



Kaali Dal 8

Plain Rice 5

Thoda Aur

Tawa Paratha 5

Sri Lankan Pol Roti 5



- Manthan Favourites

Bone Marrow Sauce 4

Makhani Sauce 4

Popaddums & Chutneys 5

Raita 5

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M A Y F A I R

01

CHARITRA

SIGNATURE

£60PP (ADD WINE PAIRING £55PP)

Ghati Masala Prawns

SESAME, PEANUT, COCONUT, CHILLI
(Jacquart, Mosaique Signature, Brut, Reims,
Champagne, France)

Cafreal Machhi

SEA BASS, GOAN SPICE, BURNT TOMATO
(Thelema, Sauvignon Blanc, Stellenbosch, South Africa)

Lamb Chop

INDIAN ONION, ROYAL CUMIN, MINT
(Ramon Bilbao, Tempranillo, Rioja Reserva, Rioja, Spain)

Chicken Tikka Masala

FENUGREEK, TOMATO, KASHMIRI CHILLI
(Wingut Tesch, Riesling, Nahe, Germany)

Or

Osso Bucco

LAMB, CURRY LEAF, JAFFNA SPICES
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

02

PAVITRA

VEGETARIAN

£55PP (ADD WINE PAIRING £55PP)

Ram Laddoo

YELLOW LENTIL, DATE, RADDISH
(Jacquart, Mosaique Rose, Reims,
Champagne, France)

Artichoke Ki Tikki

GREEN PEAS, CURRY LEAF, CHUTNEY
(Thelema, Sauvignon Blanc, Stellenbosch, South Africa)

Tandoori Phool

BEETROOT, YOGHURT, GRAM FLOUR
(Chateau Ste Michelle, Chardonnay, Columbia Valley, USA)

Paneer Makhani

VINE TOMATO, KASHMIRI CHILLI, FENUGREEK
(Love by Leoube, Organic Rose, Domaine Leoube,
Provence, France)

Or

Aubergine Moilee

COCONUT, SHALLOTS, CHERRY TOMATO
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

Narangi Chocolate

KUMQUAT, BERRIES, CHOCOLATE SOIL
(Quinto Do Crasto Ruby Port, Portugal)

Or

Classical Trio

BESAN BARFI, GULAB JAMUN, SRIKHAND
(Sauternes Les Garonelles, Lucien Lurton, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Prices include VAT. A discretionary service charge of 13% applies.

